

ALBERT AND MICHEL ROUX JR. AT INVERLOCHY CASTLE

TABLE D'HÔTE DINNER MENU

STARTERS

Caramelised Cauliflower Custard, Golden Raisin, Parmesan
Cured Salmon Tartare, Fennel Puree, Smoked Crème Fraiche, Sourdough Toast
Hand Dived Orkney Scallops, Chefs Boudin Noir, Pickled Apple, Celeriac, Bayonne Ham
Jerusalem Artichoke Velouté, Truffle Duxelles, Truffle Butter Brioche
Wild Scottish Rabbit Terrine, Game Tea Jelly, Heritage Carrot, Pumpernickel

MAIN COURSES

Fillet of Cod, Bean Cassoulet, Pickled Mussels, Curry Sauce
Loch Etive Sea Trout, Oysters, Sea Vegetables, Herb Gnocchi
Pumpkin Gnocchi, Muscade Pumpkin, Kale Puree, Chestnuts, Truffle Pecorino
St Brides Aged Duck Breast, Leg Croquette, Balsamic Beetroot, Buckwheat
Venison Wellington for Two, Red Cabbage, Pomme Puree, Celeriac, Winter Mushrooms

DESSERTS

Tonka Bean and Yorkshire Rhubarb Panna Cotta, Pistachio, Rhubarb Sorbet
Valrhona Jivara and Hazelnut Mousse, Redcurrant Jelly, Lotus Ice Cream
Braeburn Apple Tart Tatin, Pedro Ximenez Ice Cream
Daily Selection of Homemade Ice Creams and Sorbets
Selection of British and French Cheeses from the Trolley, Selected by Clarks Speciality Foods

Tea or Coffee served with Petits Fours
£75.00 per person for 3 Courses

We endeavour to use local produce wherever possible

Prices are inclusive of V.A.T.

Service charge is not applied to your final bill, any gratuities are at the discretion of our guests

We respectfully ask guests to refrain from using mobile telephones in the Dining Room

Dress Code for Gentlemen is Jacket